

Certification of Natural Wine Imported into the United States

1. Producer name and address: Badel 1862 d.d., Ulica Grada Gospića 7, 10000 Zagreb, Croatia (winery P.Z. Svirče, 21462 Vrbanj, Croatia)

2. Description of wine: Ivan Dolac barrique 2007, top quality (premium) red wine

3. Check applicable box:

- a. Producing country certification and laboratory analysis results completed below.
- b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.

Name and address of certifying entity:

Croatian Centre for Agriculture, Food and Rural Affairs

Institute of Viticulture, Enology and Pomology, Jandriceva 42, 10000 Zagreb, Croatia

Authorized signature:

Name (print or type): Dr.sc. Ivana Alpeza

Date (DD/MM/YY): 24.06.2013.

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14.09% Signature:

Total sulphur dioxide (ppm): 46

Name (print or type): Dr.sc. Ivana Alpeza

Volatile acidity (grams per 100 mL): 0,07 g/mL

Date (DD/MM/YY): 24.06.2013

Name and address of laboratory:

Croatian Centre for Agriculture, Food and Rural Affairs

Institute of Viticulture, Enology and Pomology, Jandriceva 42, 10000 Zagreb, Croatia

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States

1. Producer name and address: Badel 1862 d.d., Ulica Grada Gospića 7, 10000 Zagreb, Croatia

2. Description of wine: Sauvignon Daruvar 2011, top quality (premium) white wine

3. Check applicable box:

- a. Producing country certification and laboratory analysis results completed below.
- b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.

Name and address of certifying entity:

Croatian Centre for Agriculture, Food and Rural Affairs

Institute of Viticulture, Enology and Pomology, Jandriceva 42, 10000 Zagreb, Croatia

Authorized signature:

Name (print or type): Dr.sc. Ivana Alpeza

Date (DD/MM/YY): 24.06.2013.

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13,0%

Signature:

Total sulphur dioxide (ppm): 156

Name (print or type): Dr.sc. Ivana Alpeza

Volatile acidity (grams per 100 mL): 0,02 g/mL

Date (DD/MM/YY): 24.06.2013

Name and address of laboratory:

Croatian Centre for Agriculture, Food and Rural Affairs

Institute of Viticulture, Enology and Pomology, Jandriceva 42, 10000 Zagreb, Croatia

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States

1. Producer name and address: Badel 1862 d.d., Ulica Grada Gospića 7, 10000 Zagreb, Croatia

2. Description of wine: Cuvee Benkovac 2010, quality red wine

3. Check applicable box:

- a. Producing country certification and laboratory analysis results completed below.
- b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.

Name and address of certifying entity:

Croatian Centre for Agriculture, Food and Rural Affairs

Institute of Viticulture, Enology and Pomology, Jandriceva 42, 10000 Zagreb, Croatia

Authorized signature:

Name (print or type): Dr.sc. Ivana Alpeza

Date (DD/MM/YY): 24.06.2013.

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 12,9%

Signature:

Total sulphur dioxide (ppm): 64

Name (print or type): Dr.sc. Ivana Alpeza

Volatile acidity (grams per 100 mL): 0,06 g/mL

Date (DD/MM/YY): 24.06.2013

Name and address of laboratory:

Croatian Centre for Agriculture, Food and Rural Affairs

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6. TTB label approval identification number (required if certification is submitted subsequent to label approval):